

The Garlic Farm, Isle of Wight

BY [EMMA-LOUISE PRITCHARD](#) PUBLISHED: 20 JUNE 2014



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In the small town of Newchurch on the Isle of Wight, you'll find a family farm with a difference. Here, endless rows of green spears shoot up from the earth, revealing the plump white bulbs of Colin and Jenny Boswell's speciality – garlic.

Granny Norah planted the first garlic 40 years ago and, from a single clove, came an entire farm. Today, Colin and Jenny oversee day-to-day management while their children, Natasha, Josephine and Hugo, take control of writing the farm's cookbooks and running a pop-up 'Garlic Farm Field Kitchen', which appears at events throughout the south east.

One of the main attractions, however, is the shop. Garlic hangs from the rafters of this timber-framed building, while, stacked high at arm's reach are the many varieties they grow, including elephant, soft-neck and rocamboles. Just around the corner from these lavish displays, staff can be found creating platefuls of wholesome food, demonstrating how to best use the ingredient. You'll even find exotic produce such as garlic beer and ice cream to buy and sample when you get home, plus more than 20 different mayonnaises, relishes, mustards and a devilish vampire relish (a spicy hot tomato salsa, perfect with burgers), all produced by Colin and Jenny, using their home-grown and seasonal vegetables.

A trip to the farm is not complete without a meal in the restaurant. The Garlic Farm Burger is a popular choice made with beef from the Boswell's herd and garnished with horseradish sauce and a crunchy beetroot and carrot salad. For those craving a lighter dish, pan fried garlic mushrooms with garlic chive sauce and a side of bread and butter ticks the box nicely.

Words by Grace Molan

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